THE NEWS SCIMITAR

DAILY HOME HELPS



United States Judge Atkinson

Strongly Endorses Nuxated Iron

Says That The Results He Has Obtained Taking It Have Been Simply Marvelous-That He Has Never Had Recourse To A

Medicine Whose Results Were So Satisfactory.

BY HOWARD R. GARIS.

"Is supper ready," asked Uncle Wiggily Longears, the bunny rabbit gentle-

ingtal mouse family, and he knocke the knot hole which was their door "Why, I'm terribly awful lay "I was going to pick it up and

Often Increases the Strength of the Weak, Run-Down, Infirm and Aged in Two Weeks' Time.

and Aged in Two Weeks' Time.

Of great importance to the public generally should be the outsion given of Nuxated Iron by United States Judge Atkinson, For twenty years Judge Atkinson, For twenty years Judge at the public service as Judge of the United States Court of Claims at Washington, Governor, Member of Congress, and United States District Attorney, etc. He has had wast experience in weighing evidence; in separating the truth from the false.

There are thousands of people who are nervous, "run-down," weak and anaemic, who lack strength and vitality and who feel the need of something to build them up and put renewed energy into their veins, but they do not know what to take, It is, there-

thow what to take. It is, therefore, valuable to have a man like Judge Atkinson go into the merits of Nuxated Iron, test it on himself and then come out frankly and boldiy and tell the

HOROSCOPE

SATURDAY, DECEMBER 7, 1918. (Copyright, 1918, by the McClure News-paper Syndicate.)

valued prescription NuxIron as a tonic and restorafollowing on the rigors of
governor of west Virginia, Member of Congress
past winter. The results and United States District Attorney, Read below
been simply marvelous. I
nis opinion of NUXATED IRON.

Iting whose results were so satisticate their red blood corpused, and united States of the property so complete and so fee from their physical energy and so fee from their physical energy and so fee from their physical energy and so fee from

Scalloped Fish.

THE HOUSEWIFE AND THE WAR

(Special Information Service, U. S. Department of Agriculture.)

EXTENSION WORKERS HELP COMBAT INFLUENZA



THAU.

At War Plots

At War Plots

At Plots

A

Regulars and volunteers in an extension. Nitchen preparent food for the sick.

When the influences epidemic made it remained the ships were hombarding nearly every day—and promptly accepted. Eaver a constraint of the ships of the ships were hombarding nearly every day—and promptly accepted. Eaver a constraint of the ships of the ships were hombarding nearly every day—and promptly accepted. Eaver a constraint of the ships of the ships were hombarding nearly every day—and promptly accepted. Eaver a constraint of the ships of the ships were hombarding nearly every day—and promptly accepted. Eaver a constraint of the ships of the ships were hombarding nearly every day—and promptly accepted. Eaver a constraint of the ships of the ships were hombarding nearly every day—and promptly accepted. Eaver a constraint of the ships of the s

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rs \$2.50 ment to select Others



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Ever-sharp Pencils, \$1.00,

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Factory and Retail Store Corner Main and Jefferson Streets

Can anybody be a Spug in Memphis and be happy too?

The young Major thought he could. He was a Spug-a member of the Society for the Prevention of Useless Giving.

His sister wasn't. Neither was the girl who brought her tissue-wrapped, holly-sprigged Christmas parcels to put under the tree which the Major was jeeringly helping to decorate.

Then came Christmas morning. And with it a rush of surprises for the man who thought giving was silly.

If you want the genuine thrill of Christmas, read "Major Bobbin, Spug" in the December GOOD HOUSEKEEPING—and feel as you did when you used to slip downstairs to see what Santa Claus left for you.

It's one of a dozen reasons for getting this Christmas issue. Another is "The Significance of Playthings" - telling you what your children need at different ages. Another is "Where Glory Shone About" - a chapter of American history which an American girl saw in the making. And still another is "He That

Loseth His Life Shall Find it" by Mary Raymond Shipman Andrews whose "The Perfect Tribute" will never be forgotten. Kathleen Norris, Arthur Somers Roche, James Oliver Curwood these are only a few more of the contributors who make this a number that you will want at once - tonight!

GOOD HOUSEKEEPING

for DECEMBER

OUT TODAY - AT YOUR NEWSDEALER'S - 20 CENTS

Daily Recipes Cracker Plum Pudding.

uity.
It was Von der Lancken who ignored
ne representations of Brand Whitlock
nd refused Nurse Cavell a visit from

A Line On Men

You Read About

Cracker Plum Pudding,
Six common crackers, one quart milk,
one cup raisins, three eggs, four and
one-half tablespoons butter, one-third
cup sugar, two tablespoons milk, onehalf teaspoon grated nutmeg, onehalf teaspoon salt. Split and butter
the crackers, allowing three-quarters
tablespoon of butter to each cracker,
Stone the raisins and place between
the cracker halves, putting them sogether in their original shape. Four
over the crackers the milk sealded
and cooled. Let stand overnight. In
the morning add the eggs, beaten and
diuted with the two tablespoons of
milk sugar, salt and nutmeg. Bake
45 minutes, Serve with wine sauce.

Mince Meat.

Mince Meat. One pound suet, eight pounds tart apples, four pounds boiled beef, three pounds seeded raisins, two pounds currants, one pound brown sugar, one quart corn syrup, one pint brandy, one pint Madeira wine, two quarts sweet cider, one pint boiled cider, one-half pound chopped citron, one tablespoon salt one tablespoon ground spices, one tablespoon mace, one tablespoon male, one tablespoon cimamon, two nutmegs, grated, thou the suet, apples and beef and add all the ingredients except the brandy and wine. Heat thoroughly, coil and add the brandy and wine. Cover tightly and keep cold, but do not freeze. Bake in a rich double crust.

Mock Mince Pie.

Mock Mince Pie. Chop green tomatoes, measure three wints and drain well. Then add our pints chapped apples, two cups hopped seeded raisins, one and one-half cups seedless raisins, one cup eeded raisins cut in halves, one-half up finely chopped citron, three and me-half cups brown sugar, one and me-half cups vinegar, there teaspoons in the cups vinegar, there teaspoons and mace and two transpoons salt. Simmer mixture until it looks clear (about here hours), then add one cup butter, the cups while hot in glass jars.

Choice Caramels,

Two cups granulated sugar (one and three-fourths cups corn syrup, two cups cream, one cup butter, one teaspoon tanilla, one cup thopped nuts. Cook sugar, syrup, half the cream and butter together. When it tooks, sit in the rest of the cream, but do not allow boiling to cease. Test for a firm ball in cold water. Add vanilla and nut meats. Turn into buttered tin. When nearly cold, cut in cubes and wrap in waxed paper. The boiling sometimes requires nearly an hour, but when carefully made these caramets can not be excelled.

New England Corncake.

One cup comment one cup white flour, three teaspoonfuls baking powder, one eig. and and one eighth cups milk, two tablespoonfuls melted fat and two two tablespoonfuls syrup. Sift together the dry ingredients. Beat the erg light and add the milk, fat and syrup. Stir into the dry mixture and heat well. Four into a well-greased, shallow pan and bake 25 to 30 minutes. This corn bread may be made from any kind of





